

THE BLACKSMITH

2023 BAREBONES CINSAULT

THIS ISN'T JUST WINE; IT'S YOUR GO-TO FOR EVERY CELEBRATION, WHETHER IT'S A SUN-SOAKED PICNIC, A LIVELY BRUNCH WITH FRIENDS, OR A CHILL BRAAI. THIS CINSAULT IS LIKE THAT FRIEND WHO KNOWS HOW TO BRING THE FUN WITH ITS PLAYFUL PERSONALITY AND VIBRANT FLAVORS, THIS WINE PERFECTLY CAPTURES THE ESSENCE OF GOOD TIMES AND GREAT MEMORIES.

FACTS

100% CINSAULT

WINE OF ORIGIN PAARL

FARM - PRIMO

DRY LAND FARMED / BUSH VINES.

NATURAL FERMENTATION.

100% DE-STEMMED.

5 - 7 DAYS ON THE SKINS.

COLD FERMENTATION @ 18° C.

ONE PUMP-OVER A DAY FOR 5 MINS.

10 MONTHS MATURATION IN OLD FRENCH OAK VATS.

BOTTLED ON THE 28TH OF MARCH 2024.

TOTAL PRODUCTION: 164 x 12 x 750ml.

ALC: 12.5%

RS: 1.4 g/l

pH: 3.45

TA: 4.7 g/l

FSO2 : 18 mg/l

TSO2 : 75 mg/l

TASTING NOTES

JUICY RIPE STRAWBERRIES, STEWED FRUIT, BLACKCURRANT, RASPBERRY, MORELLO CHERRY, POMEGRANATE, AS WELL AS WHITE PEPPER.

CANDY IN A GLASS, WHICH MAKES THIS GROWN-UP JUICE A NO-BRAINER.

